Table top cooker

Kochfeld

Kookplaat

Table de cuisson

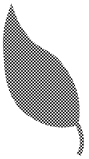
HTZG 64112 S

BEKO

Please read these instructions before installation or using your appliance!

Dear Customer,

By purchasing this product you have chosen an appliance of advanced technology and high quality.



The appliance was produced in modern facilities which meet all environmental standards.

The instructions will help you to operate the appliance quickly and safely.

- Upon delivery, please check that the appliance is not damaged. If you note any transport damage, please contact your point of sale immediately and do not connect and operate the appliance!
- Before you connect and start using the appliance, please read this manual and all enclosed documents. Please note in particular the safety instructions.
- Keep all documents so that you can refer to the information again later on. Please keep your receipt for any repairs which may be required under warranty.
- When you pass on the appliance to another person, please provide all documents with it.

CE

Table of Contents

1 General Information..... 4

Overview 4

Technical Data.....5

Injector Table.....5

2 Safety Instructions..... 6

Explanation of safety instructions 6

Basic safety instructions 6

Safety for children 7

Safety when working with gas.....7

Intended use.....8

Disposal.....8

Packaging material.....8

Old equipment.....8

Future transportation.....8

3 Installation..... 9

Before installation.....9

Installation and connection 9

4 Preparation..... 11

Tips for saving energy 11

Initial operation.....11

First cleaning of the appliance 11

5 How To Use The Hob..... 12

General information on cooking 12

How to use hobs 12

6 Maintenance and Care..... 14

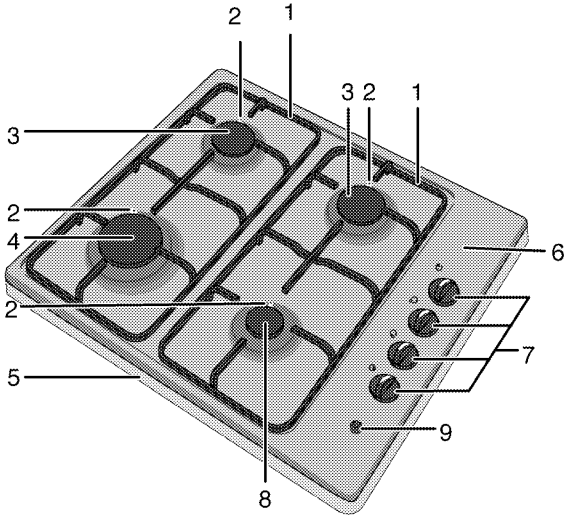
General information.....14

How to clean the hob.....14

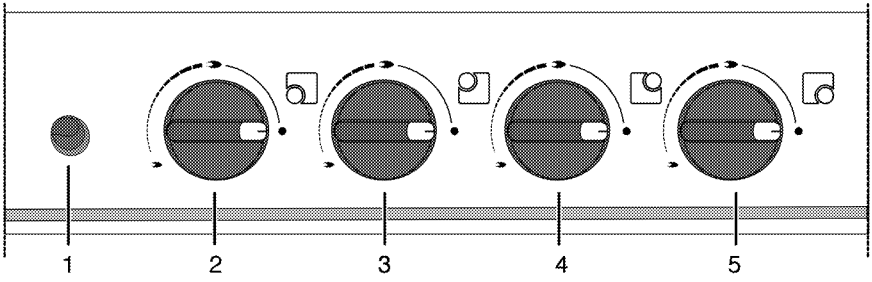
7 Troubleshooting..... 15

1 General Information

Overview



1 Pan support
2 Spark plug
3 Normal burner
4 Rapid burner
5 Frame
6 Burners' plate
7 Gas burner's knob
8 Auxiliary burner
9 Ignition button



1 Ignition button
2 Auxiliary burner Front right
3 Rapid burner Front left
4 Normal burner Rear left
5 Normal burner Rear right

Technical Data

Outer dimensions (height/width/depth)	100 mm/580 mm/510 mm
Voltage/frequency	220-240 V ~ 50 Hz
Cable type / cross section	H05RR-FG 3 x 0,75 mm^2
Cable length	max. 2 m
Gas device category	BE I_{3+} / NL $I_{3B/P}$
Gas type/pressure	LPG G 30/28-30 mbar
Total gas consumption	7.9 kW
Conversion to gas type/pressure§	Propane 31/37 mbar
Burners	
Front right	**Auxiliary burner**
Power	1000 W
Front left	**Rapid burner**
Power	2900 W
Rear left	**Normal burner**
Power	2000 W
Rear right	**Normal burner**
Power	2000 W

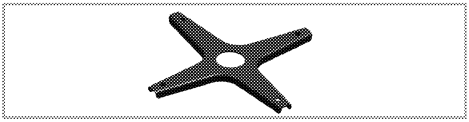
Injector Table

Position hob zone / **Gas type / Gas pressure**	**1000 W Front right**	**2900 W Front left**	**2000 W Rear left**	**2000 W Rear right**
G 30/28-30 mbar	50	87	72	72
G 31/ 37 mbar	50	87	72	72

Accessories supplied with the unit

Important
Accessories supplied can vary depending on the product model. All the accessories described in the user manual may not exist on your product.

Coffee pot adaptor



Can be used for a coffee pot.

2 Safety Instructions

Explanation of safety instructions

The following types of safety instructions and information are used in this manual. They can be distinguished by the symbol and the initial signal word.

DANGER
High risk of personal injury.
Non-observance may or will cause serious injuries or death.

CAUTION
Risk of personal injury.
Non-observance may or will cause minor or medium injuries.

NOTICE
Risk of material damage.
Non-observance may or will cause damage on the appliance or other objects.

Important
Tip for the user.
Useful information on how to use the appliance. No injury risk information.

Basic safety instructions

- The manufacturer reserves its right to make changes in the technical specifications in order to improve the appliance quality without any prior notice. Figures included in this manual are for schematic purpose only and may not match exactly with your appliance. Values stated on the markings of the appliance or in other printed documents supplied with the appliance are obtained under laboratory conditions as per relevant standards. These values may vary according to the usage of the appliance and ambient conditions.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of appliance by a person responsible for their safety.

  Children should be supervised to ensure that they do not play with the appliance.
- An additional protective means to avoid contact with the oven door is available. This part should be fitted when young children are likely to be present.
- Never use when judgement or coordination is impaired by the use of alcohol and/or drugs.
- Do not operate the appliance if it is defective or shows any visible damage.
- Do not carry out any repairs or modifications on the appliance. However, you may remedy some malfunctions; see *Troubleshooting, page 15*.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates in high temperatures and may cause fire since it will catch fire when it gets in contact with hot surfaces.
- Do not heat closed food containers and glass jars. Pressure that may build-up in the jar can cause it to burst.
- Ensure that no flammable materials are adjacent to the appliance as the sides become hot during use.

- Do not leave empty pots or pans on plates that are switched on. They might get damaged.
- Since it may be hot, do not leave plastic or aluminum dishes on the surface of appliance. These kind of dishes should not be used to keep food either.
- Check all controls on the appliance are switched off after use.

Important

For the warranty to be valid, the appliance must be installed by a qualified person in accordance with current regulations.

Safety for children

- Accessible parts of the appliance will become hot whilst the appliance is in use and until the appliance has cooled, children should be kept away.
- Accessible parts may be hot when the grill is in use. Young children should be kept away.
- Do not store any items above the appliance that children may reach.
- The packaging materials will be dangerous for children. Keep the packaging materials away from children. Please dispose of all parts of the packaging according to environmental standards.

Safety when working with gas

- Any works on gas equipment and systems may only be carried out by authorised qualified persons who are Gas Safe registered.
- Prior to the installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- This appliance is not connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation; See *Before installation, page 9*
- The use of a gas-cooking appliance produces heat and humidity in the space where it is located. You should assure a good ventilation of the kitchen: keep open the natural ventilation exits, or install a mechanic ventilation device (hood).
- Gas appliances and systems must be regularly checked for proper functioning. Please arrange for annual maintenance.
- Clean the gas burners regularly. The flames should be blue and burn evenly.
- Good combustion is required in gas appliances. In case of incomplete combustion, carbon monoxide (CO) might develop. Carbon monoxide is a colourless, odourless and very toxic gas, which has lethal effect even in very small doses.
- Request information about gas emergency telephone numbers and safety measures in case of gas smell from you local gas provider.

What to do when you smell gas

DANGER

Risk of explosion and poisoning!

Do not use open fire and do not smoke.

Do not operate any electric switches (e.g. light switch or door bell).

Do not use a telephone or mobile phone.

1. Close all valves on gas appliances and gas meter.
2. Open doors and windows.
3. Check all tubes and connections for tightness. If you still smell gas leave the property.
4. Warn the neighbours.
5. Call the fire-brigade. Use a telephone outside the house.
6. Do not re-enter the property until you are told it is safe to do so.

Intended use

The appliance is designed for domestic use only. Commercial use is not admissible.

This appliance should not be used for warming the plates under the grill, hanging towels and dish cloths etc. on the handles, drying and the heating purposes.

The manufacturer shall not be liable for any damage caused by improper use or handling errors.

Disposal

Packaging material

DANGER

Risk of suffocation by the packaging materials!

Keep children away from the packaging materials.

The packaging material and transport locks are made from materials that are not harmful to the environment. Please dispose of all parts of the packaging according to environmental standards. This is beneficial to the environment.

Old equipment

This appliance bears the selective sorting symbol for waste electrical and electronic equipment (WEEE). This means that this appliance must be handled pursuant to European Directive 2002/96/EC in order to be recycled or dismantled to minimize its impact on the environment. For further information, please contact your local or regional authorities.

Electronic appliances not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances.

Future transportation

NOTICE

Do not place other items on the top of the appliance. The appliance must be transported upright.

Store the appliance's original box and transport the appliance in its original carton. Follow the guidance marks that are printed on the carton.

Important

Verify the general appearance of your equipment by identifying possible damage during the transportation.

Secure the caps and pan supports with adhesive tape.

If you do not have the original carton

Pack the appliance in bubble wrap or thick cardboard and tape it securely in order to prevent damage during transportation.

3 Installation

Before installation

- The appliance corresponds to device class 1, i.e. it may be placed with the rear and **one** side to kitchen walls, kitchen furniture or equipment of any size. The kitchen furniture or equipment on the **other** side may only be of the same size or smaller.
- Any kitchen furniture next to the appliance must be heat-resistant (100 °C min.).

Room ventilation

The air for combustion is taken from the room air and the exhaust gases are emitted directly into the room.

Good room ventilation is essential for safe operation of your appliance. If there is no window or door available for room ventilation, an extra ventilation must be installed.

Do not install this appliance in a room below ground level unless it is open to ground level on at least one side. Failure to install correctly is dangerous and could result in prosecution.

Room size	**Ventilation opening**
smaller than 5 m^3	min. 100 cm^2
5 m^3 to 10 m^3	min. 50 cm^2
greater than 10 m^3	not required
In the cellar or basement	min. 65 cm^2

Installation and connection

Important
Do not install the appliance next to refrigerators or freezers. The heat emitted by the appliance will lead to an increased energy consumption of cooling appliances.

- For installation the appliance must be connected in accordance with all local gas and/or electrical regulations.

Connection to the gas supply

DANGER
Risk of explosion or poisoning by unprofessional installation.

The appliance may be connected to the gas distribution system only by an authorized qualified person who is Gas Safe registered.

DANGER
Risk of explosion!

Before starting any work on the gas installation, please shut off the gas supply.

- "The adjustment conditions for this appliance are stated on the label (or data plate)."
- See gas connection and conversion details (FOR BELGIUM and NETHERLAND) in the booklet given with your appliance.

DANGER
Risk of explosion by damage of the safety tube!

The safety tube must not be clamped, bent or trapped or come into contact with hot parts of the appliance.

Connection to the mains supply

Important
This appliance must be earthed!
Our company shall not held responsible for any damage caused by using the appliance without earthed socket.

DANGER
Risk of electric shock, short circuit or fire by unprofessional installation!
The appliance may be connected to the mains supply only by an authorized qualified person and the appliance is only guaranteed after correct installation.

DANGER
Risk of electric shock, short circuit or fire by damage of the mains lead!
The mains lead must not be clamped, bent or trapped or come into contact with hot parts of the appliance.
If the mains lead is damaged, it must be replaced by a qualified electrician.

The mains supply data must correspond to the data specified on the rating plate of the appliance. The rating plate is located at the rear housing of the appliance.

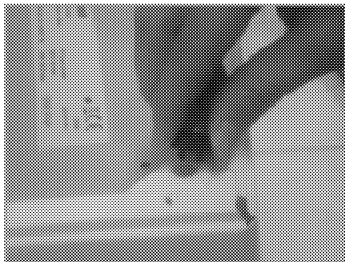
The supply cable of the appliance must correspond to the specifications; see technical data table *Technical Data, page 5*.

Important
The plug should be easily accessible after installation (but not above the hob).

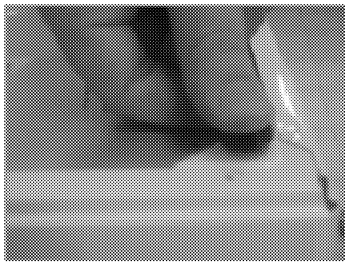
Plug the mains lead into the socket.

Installing cooktop legs

1. Remove all pieces that may fall down from the top of the cooktop, overturn it and place on a flat surface.
2. Install the 4 legs supplied with your product to their slots on the corners of the cooktop.



3. Proper installation is confirmed by the click sound while inserting the legs.



Final check

1. Turn on gas supply.
2. Check gas installations for secure fitting and tightness.
3. Ignite burners and check appearance of the flame.

Important
The flames should be blue and burn smoothly. If the flames appear yellowish, check secure position of the burner cap or clean the burner. Switch off gas and let burner cool before touching it.

Tips for saving energy

The following tips will help you to use your appliance in an ecological way and to save energy:

- Use pots/pans with lids for cooking. Without a lid, the energy consumption may be up to four times higher.
- Choose the burner/plate which is suitable to the saucepan base. Always choose the correct size of saucepans for your meals. For larger burners/plates more energy is needed.

Initial operation

First cleaning of the appliance

NOTICE
The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

1. Remove all packaging materials.
2. Wipe the surfaces of the appliance with a damp cloth or sponge and dry with a cloth.

5 How To Use The Hob

General information on cooking

DANGER
Risk of fire by overheated oil!

When you heat oil, do not leave it unattended.
Never try to extinguish the fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

- Ensure handles of pans cannot accidentally be caught or knocked and do not get hot by adjacent heating zones. Avoid pans that are unstable and easily tipped. Pans that are too heavy to move easily when filled can also be a hazard.

  Only use flat bottomed pots or pans.

- Use pans which have sufficient capacity for the amount of food being cooked so they don't boil over and cause unnecessary cleaning.

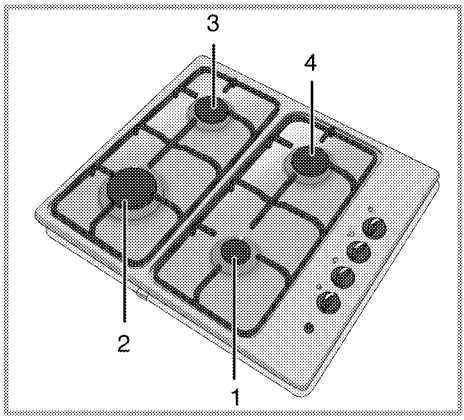
  Do not place lids on the burners.

  Always position pans centrally over the burners. When transferring pans from one burner to another always lift the pans do not slide them.

Cooking with gas

- The size of the pan and the size of the gas flame should match each other. Adjust the gas flames so that they do not go beyond the bottom of the pan always place the pan onto the pan support in a central position.

How to use hobs



1 Auxiliary burner 12-18 cm
2 Rapid burner 22–24 cm
3 Normal burner 18-20 cm
4 Normal burner 18-20 cm is list of advised diameter of pots to be used on related burners.

The large flame symbol corresponds to the highest cooking power, the small flame symbol corresponds to the lowest cooking power. In the off position (top) the gas supply to the burner is turned off.

Ignite the gas burners

The gas burners are ignited by means of the ignition button.

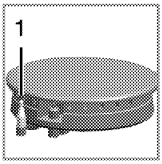
1. Keep hob control knob pressed.
2. Turn anticlockwise to the large flame symbol.

3. Press ignition button and release it again. Repeat the process until the emanating gas is lit.
4. Adjust to the desired cooking power.

Switch off the gas burners

Turn burner control knob to off position (top).

Flame failure device (model dependant)



1 . Flame failure device

In case of any flame failures for any reasons in the top burners, the flame failure device immediately cuts of the gas flow.

- Turn the knob clockwise direction by pressing and wait for its ignition.
- Keep the knob at pressed position for 3-5 seconds after you see the flame around the burner.
- Repeat the sequence of operations if the flame does not continues. After you release the knob, if the ignition does not continue repeat the same process by keeping the knob pressed for 15 seconds.

DANGER
Risk of deflagration incase of unburned gas!

Do not press the knob for longer than 15 seconds if there was no ignition.
Wait for one minute and then repeat the ignition process.

6 Maintenance and Care

General information

DANGER
Risk of electric shock!

Switch off the electricity before cleaning appliance to avoid an electric shock.

DANGER
Hot surfaces may cause burns!

Allow the appliance to cool down before you clean it.

NOTICE
The surface might get damaged by some detergents or cleaning materials.
Do not use aggressive detergents, cleaning powder/cream or any sharp objects.

Clean the appliance thoroughly after each use; in this way it will be possible to remove cooking residues more easily, thus avoiding these from burning the next time the appliance is used.

No special cleaning agents are required for cleaning the appliance. It is recommended to use warm water with washing liquid, a soft cloth or sponge and use a dry cloth for drying.

Do not use any abrasive cleaning materials!

(model dependant) - Do not use any harsh abrasive cleaners, or hard metal scrapers to clean the glass lid as they may scratch the surface. This may destroy the glass.

Important
Do not use steam cleaners for cleaning.

How to clean the hob

Gas hobs

1. Remove pan supports and burner caps and clean them.
2. Clean the hob.
3. Refit burner caps and check that they are securely positioned.
4. While placing pan supports, take care that burners centered to pan supports.

7 Troubleshooting

DANGER
Risk of explosion or poisoning by unprofessional repair.

Repairs on the appliance must be carried out by an approved service centre.

Normal operating conditions

- Smoke and smell may emit for a couple of hours during the first operation.
- When the metal parts are heated, they may expand and cause noise.

Before you call the service, please check the following points.

Gas

Malfunction/problem	Possible cause	Advice/remedy
No ignition spark is produced.	No electric supply to the appliance.	Check fuses in the fuse box.
No gas is emitted.	Main gas tap is closed.	Open gas tap.
	Safety tube is bent.	Install safety tube without bends.
Burners do not burn smoothly or not at all.	Burners are dirty.	Clean burner parts.
	Burners are not dry.	Dry burner parts.
	Burner cap is not securely positioned.	Position burner correctly.
	Gas tap is closed.	Open gas tap.
	Gas container is empty (in case of LPG connection).	Replace gas container.

If the problem has not been solved:

1. Separate unit from the mains supply (deactivate or unscrew fuse).
2. Call the after-sales service of your store reseller.

Important
Do not attempt to repair the appliance yourself. There are no customer service items inside the appliance.